Josh.

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FORD EDUCATIONAL WEEKLY 217

"IN FOR A RAISE"

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- 2. Think what a wonderful thing it would be if ban ng powder could raise the "dough" in our pockets, the same as it does in making bread.
- 3. The earliest kind of bread was made simply of water and flour, such as the Passover cakes of the Jews and the "damper" of the Australian pioneer. Material arriving and being conveyed to topfloor of factory.
- 4. Samples are taken at random from several barre in each shipment, for chemical analysis.
- 5. Weighing a tree ton mixture. Each tank contains a chemical made of Sodium Bi-Carbonate, Calcium Acid Phosphate, Cornstarch, Sodium Aluminum Sulphate and a small percentate of white of egg.
- 6. Into the mixers from 90 to 105 tons are mixed daily.
- 7. Tests are made of the finished article for chemical analysis and gas strength.
- 8. And also for cooking qualities.
- 9. 800 cans are filled per hour.
- 10. The covers are put on automatically.
- 11. Labels are pasted on so as to make the cans air tight, after which the cans are dried for 15 minutes to remove all moisture, dampness being fatal to baking powder.
- 12. In for a raise
- 13. Macaroni
- When the Italians came to this country they brought with them many things among them, their favorite dish "Maccheroni."
- 15. Macaroni is made of hard spring wheat. Conveying the flour to the storage room, above manufacturing floor this makes possible the dumping of the flour into the mixers below by gravity.
- 16. Dumping through a sifter into the mixers.
- 17. Water is added and the mixing begins.
- 18. Dough is kneaded.
- 19. Under 4000 pounds pressure per square in acaroni comes out on the long end.

- 20. Cutting and spreading on wooden sticks preparatory to drying.
- 21. The macaroni or spaghetti is allowed to stand in a warm draft for several minutes.
- 22. then sweat in 1000 humidity, after which the room is gradually made dry. 24 to 28 hours are required to complete the drying.
- 23. Sawing into desired lengths and packing. 789,602 pounds of macaroni were imported into the U S from Italy in 1916; 69,524 pounds were imported in 1918.

(The end)

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